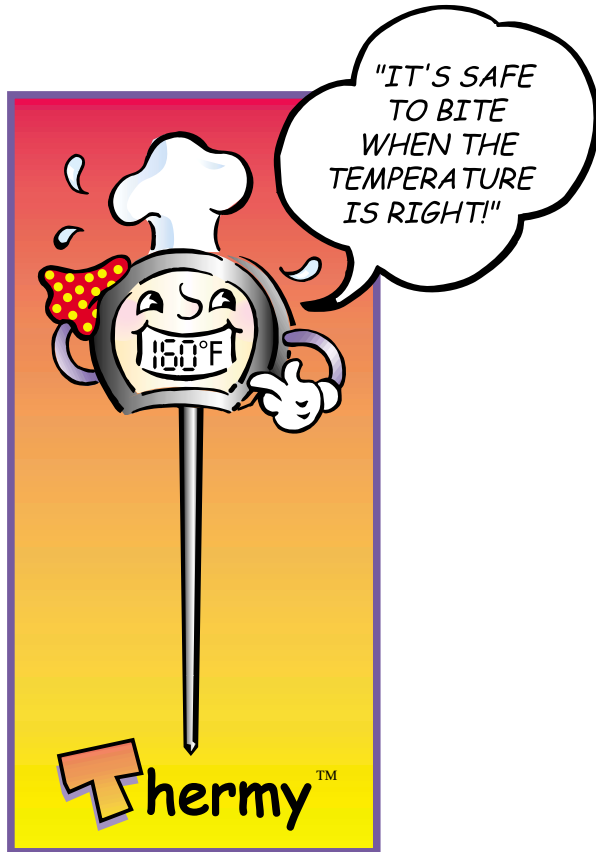


Thermy™

Thermy™ is the messenger of a national consumer education campaign designed to promote the use of food thermometers, developed by the Food Safety and Inspection Service (FSIS), U.S. Department of Agriculture (USDA).



Food Safety and Inspection Service, USDA

A cartoon thermometer character with a smiling face, wearing a white chef's hat and a red polka-dot bow tie. It is holding a white speech bubble that says "IT'S SAFE TO BITE WHEN THE TEMPERATURE IS RIGHT!". The thermometer's display shows 160°F. The character is set against a yellow background with a red border. The word "Thermy™" is written in a stylized font at the top.

Temperature Rules!

145 °F	Beef, lamb & veal steaks & roasts, medium rare (medium—160 °F)
160 °F	Ground beef, pork, veal & lamb Pork chops, ribs & roasts Egg dishes
165 °F	Ground turkey & chicken Stuffing & casseroles Leftovers
170 °F	Chicken & turkey breasts
180 °F	Chicken & turkey whole bird, legs, thighs & wings

FSIS
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www.fsis.usda.gov/thermy